

Apple Crumble with Apple and Cinnamon Chips

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

For the filling

6 piece	Apples
50 ml	Rum
2 tbsp.	Brown sugar
50 ml	Water
1 tsp.	Organic Cinnamon, Ground

Crumble

100 g	Butter
100 g	Brown sugar
100 g	Spelt flour
50 g	Rolled oats

For the topping

1 pkg.	Apple-Cinnamon Chips

Preparation

1. Dice the apples and stew in a pan of rum, water, cinnamon and the brown cane sugar until nice and soft.
2. Stir occasionally. Remove from the heat and put to one side.
3. To make the crumble: Mix the butter, cane sugar, rolled oats and spelt flour in a bowl to form a crumbly mixture.
4. Add the stewed apples to a baking dish and scatter the crumble over it.
5. Bake everything at 180°C (356°F) for around 30 minutes until the crumble is golden brown. Then sprinkle the Apple Chips over it. This dish is best served warm with a scoop of vanilla ice cream. Enjoy!